Amendments to the Claims:

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

Claims 1-95. (Canceled).

96. (Currently amended) A method for reducing the allergenicity of a food comprising, nuts comprising[[:]] treating the food comprising said nuts with a super critical fluid or critical liquid gas for a sufficient time to reduce the allergenicity of nut antigens at least about 10-fold; ~~wherein nut allergens~~ as measured using radioimmunoassay~~radioimmunoassays~~ (RIA) or~~and~~ enzyme-linked immunosorbent assay~~assays~~ (ELISA) ~~are decreased at least about 10-fold after treatment~~.

97. (Currently amended) The method according to claim 96, wherein the allergenicity of said nut allergens ~~are~~ is decreased at least about 100-fold after treatment.

98. (Previously presented) The method according to claim 96 wherein said nuts are walnuts or pecans.

99. (Previously presented) The method according to claim 96, wherein said nuts have been sliced, diced, chopped, powdered, liquefied, or are in the form of a paste.

100. (Previously presented) The method according to claim 98, wherein said nuts have been sliced, diced, chopped, powdered, liquefied, or are in the form of a paste.

101. (Canceled)

102. (Previously presented) The method according to claim 98, wherein said super critical fluid is liquid carbon dioxide and said critical liquid gas is liquid nitrogen.

103. (Previously presented) The method according to claim 96, further comprising the defatting of said food.

104. (Currently amended) A method for reducing the allergenicity of food containing egg allergens, comprising[[:]] treating the food comprising said eggs with a super critical fluid or critical liquid gas for a sufficient time to reduce the allergenicity of the egg allergens.

105. (Previously presented) The method according to claim 104, wherein said food is powdered eggs.

106. (Previously presented) The method according to claim 104, wherein said super critical fluid is liquid carbon dioxide and said critical liquid gas is liquid nitrogen.

107. (Currently amended) A method for reducing the allergenicity of undissolved milk allergens comprising,[[:]] treating milk with a super critical fluid or critical liquid gas for a sufficient time to reduce the allergenicity of the milk antigens.

108. (Previously presented) The method according to claim 107, wherein said milk is defatted.

109. (Previously presented) The method according to claim 107, wherein said milk is powdered.

110. (Previously presented) The method according to claim 107, wherein said super critical fluid is liquid carbon dioxide and said critical liquid gas is liquid nitrogen.

111. (Currently amended) A method of reducing the allergenicity of vaccine components from plant, animal, bacterial, fungal, or viral sources, comprising[[:]] treating vaccine components with a super critical fluid or critical liquid gas for a sufficient time to reduce the allergenicity of the vaccine components.

112. (Previously presented) The method according to claim 111, wherein said super critical fluid is liquid carbon dioxide and said critical liquid gas is liquid nitrogen.

113. (Currently amended) The method according to claim 96, further comprising assaying for the allergen content of said food using radioimmunoassay~~radioimmunoassays~~ (RIA) and enzyme-linked immunosorbent assay~~assays~~ (ELISA).

114. (Currently amended) The method according to claim 104, further comprising assaying for the allergen content of said food using radioimmunoassay~~radioimmunoassays~~ (RIA) and enzyme-linked immunosorbent assay~~assays~~ (ELISA).

115. (Currently amended) The method according to claim 107, further comprising assaying for the allergen content of said milk using radioimmunoassay~~radioimmunoassays~~ (RIA) and enzyme-linked immunosorbent assay~~assays~~ (ELISA) after treatment of the milk with supercritical fluid or critical liquid gas.

116. (Currently amended) The method according to claim 111, further comprising assaying for the allergen content of said vaccine using radioimmunoassay~~radioimmunoassays~~ (RIA) and enzyme-linked immunosorbent assay~~assays~~ (ELISA).

117. (Previously presented) The method according to claim 111, wherein said vaccine components contain egg allergens.

118. (Currently amended) A method of reducing the allergenicity of[[:]] grains containing gluten and gliadin or gluten, comprising[[:]] treating said grains or said gluten with a super critical fluid or critical liquid gas for a sufficient time to reduce the allergenicity of said grains.

119. (Previously presented) The method according to claim 118, wherein said super critical fluid is liquid carbon dioxide and said critical liquid gas is liquid nitrogen.

120. (Currently amended) The method according to claim 118, further comprising assaying for the allergen content of said food using radioimmunoassay~~radioimmunoassays~~ (RIA) and enzyme-linked immunosorbent assay~~assays~~ (ELISA).

121. (Currently amended) A method of reducing the allergenicity of super allergens,[[:]] comprising[[:]] treating said super allergens with a super critical fluid or critical liquid gas for a sufficient time to reduce the allergenicity of said super allergens.

122. (Previously presented) The method according to claim 121, wherein said super critical fluid is liquid carbon dioxide and said critical liquid gas is liquid nitrogen.

123. (Previously presented) The method according to claim 121, wherein said super allergen is tree nuts.

124. (Previously presented) The method according to claim 121, wherein said super allergen is lobster.

125. (Previously presented) The method according to claim 121, wherein said super allergen is shrimp.

126. (Previously presented) The method according to claim 121, wherein said super allergen is peanut.

127. (Currently amended) A method of reducing the allergenicity of milk, comprising the steps of:

a) heating milk at about 150°F for about 20 minutes;

b) evaporating said milk; and

c) treating said evaporated milk with a super critical fluid or critical liquid gas for a sufficient time to reduce the allergenicity of the milk.

128. (Previously presented) The method according to claim 127, further comprising the step of producing a fine particle milk powder subsequent to the evaporation of said milk.

129. (Previously presented) The method according to claim 127, wherein said milk is skim milk.

130. (Previously presented) The method according to claim 128, wherein said milk is skim milk.

131. (Currently amended) A product produced according to the method of claim 121.

132. (Previously presented) A product produced according to the method of claim 127, wherein said product exhibits reduced binding to IgE as compared to untreated milk.

133. (New) The method according to claim 96, wherein the food comprising nuts reaches a temperature of -320 °F.

134. (New) The method according to claim 96, wherein the food comprising nuts is treated with super critical fluid or critical liquid gas for 10 minutes.

135. (New) The method according to claim 96, wherein the food comprising nuts is treated with super critical fluid or critical liquid gas for 15-30 minutes.

136. (New) The method according to claim 96, wherein the food comprising nuts is treated with super critical fluid or critical liquid gas for more than 30 minutes.

137. (New) The method according to claim 104, wherein the food containing egg allergens reaches a temperature of -320 °F.

138. (New) The method according to claim 104, wherein the food containing egg allergens is treated with super critical fluid or critical liquid gas for 10 minutes.

139. (New) The method according to claim 104, wherein the food containing egg allergens is treated with super critical fluid or critical liquid gas for 15-30 minutes.

140. (New) The method according to claim 104, wherein the food containing egg allergens is treated with super critical fluid or critical liquid gas for more than 30 minutes.

141. (New) The method according to claim 107, wherein the milk reaches a temperature of -320 °F.

142. (New) The method according to claim 107, wherein the milk is treated with super critical fluid or critical liquid gas for 10 minutes.

143. (New) The method according to claim 107, wherein the milk is treated with super critical fluid or critical liquid gas for 15-30 minutes.

144. (New) The method according to claim 107, wherein the milk is treated with super critical fluid or critical liquid gas for more than 30 minutes.

145. (New) The method according to claim 111, wherein the vaccine components reach a temperature of -320 °F.

146. (New) The method according to claim 111, wherein the vaccine components are treated with super critical fluid or critical liquid gas for 10 minutes.

147. (New) The method according to claim 111, wherein the vaccine components are treated with super critical fluid or critical liquid gas for 15-30 minutes.

148. (New) The method according to claim 111, wherein the vaccine components are treated with super critical fluid or critical liquid gas for more than 30 minutes.

149. (New) The method according to claim 118, wherein said grains reach a temperature of -320 °F.

150. (New) The method according to claim 118, wherein said grains are treated with super critical fluid or critical liquid gas for 10 minutes.

151. (New) The method according to claim 118, wherein said grains are treated with super critical fluid or critical liquid gas for 15-30 minutes.

152. (New) The method according to claim 118, wherein said grains are treated with super critical fluid or critical liquid gas for more than 30 minutes.

153. (New) The method according to claim 121, wherein said super allergens reach a temperature of -320 °F.

154. (New) The method according to claim 121, wherein said super allergens are treated with super critical fluid or critical liquid gas for 10 minutes.

155. (New) The method according to claim 121, wherein said super allergens are treated with super critical fluid or critical liquid gas for 15-30 minutes.

156. (New) The method according to claim 121, wherein said super allergens are treated with super critical fluid or critical liquid gas for more than 30 minutes.

157. (New) The method according to claim 127, wherein the milk reaches a temperature of -320 °F.

158. (New) The method according to claim 127, wherein the milk is treated with super critical fluid or critical liquid gas for 10 minutes.

159. (New) The method according to claim 127, wherein the milk is treated with super critical fluid or critical liquid gas for 15-30 minutes.

160. (New) The method according to claim 127, wherein the milk is treated with super critical fluid or critical liquid gas for more than 30 minutes.

161. (New) A product produced according to the method of claim 96.

162. (New) A product produced according to the method of claim 104.

163. (New) A product produced according to the method of claim 107.

164. (New) A product produced according to the method of claim 111.

165. (New) A product produced according to the method of claim 118.